

Amendments to the Claims:

Claims 1-5 and 7-9 are amended, claim 6 is canceled, and claims 10-11 are added by the present amendment.

Listing of Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

1. (Currently Amended) Process for producing a dehydrated food product from a wet plant material (~~MH~~), ~~in particular in juice or purée form~~, by drying the said material in the form of a thin layer (~~CF~~) on a hot wall, ~~characterized in that comprising distributing a film exclusively consisting essentially of vegetable oil (~~HV~~) is distributed (by spreading), during the whole operation on the said wall (1) before depositing thereon the thin layer (~~CF~~) to be dried, this being without addition of lecithin; in particular without addition of soya bean lecithin.~~

2. (Currently Amended) Process according to Claim 1, ~~characterized in that the~~ wherein said drying is carried out on the outer wall of at least one rotating cylinder (~~1; 1'~~).

3. (Currently Amended) Process according to Claim 1, ~~characterized in that~~ wherein the quantity of oil deposited is at most 1%, ~~and preferably 0.5%~~ by weight, relative to the weight of the dry matter.

4. (Currently Amended) Process according to Claim 1, ~~characterized in that the~~ wherein said distributing ~~spreading~~ of oil is carried out by coating the wall with the aid of a roller.

5. (Currently Amended) Process according to Claim 1, ~~characterized in that the~~wherein said ~~distributing-spreading~~ of oil is carried out by spraying ~~in particular by micro-spraying.~~

6. (Canceled)

7. (Currently Amended) Process according to Claim 1, ~~characterized in that~~wherein the film of vegetable oil is distributed intermittently.

8. (Currently Amended) Process according to Claim 1, ~~characterized in that~~ wherein the vegetable oil is palm oil ~~is used.~~

9. (Currently Amended) Process according to Claim 1, ~~characterized in that~~wherein the wet plant material is a fruit purée, and/or vegetable purée, or fruit and vegetable purée.

10. (New) Process for producing a dehydrated food product from a wet plant material by drying said material in the form of a thin layer on a hot wall, comprising distributing on said wall a film exclusively consisting of vegetable oil at about 5 to 50g of oil/hour/m² of wall before depositing thereon the thin layer to be dried, this being without addition of lecithin.

11. (New) Process according to Claim 1, wherein the quantity of oil deposited is at most 0.5% by weight, relative to the weight of the dry matter.